

Menu Food & Drinks



# Soup

2.	Onion soup g gratinated with cheese	5,50
3.	Tomato cream soup <sup>g</sup>	5,50
	Cold Appetizers	
9.	<b>Appetizer platter</b> 9,13,c,d,g Taramosalata, Eggplant cream, bean salad, grape leaves, Olives, Peppers, Chtipiti, Egg and Tzatziki	10,90
10.	Calamari appetizer platter 1,3,9,13,b,d,g Calamari salad, Taramosalata, Tzatziki, Chtipiti, Eggplant cream, Egg, Grape leaves, Olives, Peppers, Bean salad, Greek sausage	11,90
11.	Octopus appetizer platter 9,13,b,g,j Octopus salad, Eggplant salad, Bean salad, Olives, Grape leaves, Peppers and Tzatziki	12,90
12.	<b>Tzatziki</b> <sup>g</sup> (homemade) Quark yogurt with grated cucumber, Garlic and fresh dill	4,90
13.	<b>Taramosalata</b> <sup>c</sup> (homemade)  Made from fish roe and various ingredients	4,90
14.	<b>Octopus salad</b> <sup>j</sup> (homemade) Marinated squid in oil and lemon	10,90
15.	<b>Calamari salad</b> <sup>j</sup> (homemade) Marinated squid rings in oil and lemon	10,90
17.	Olives 9,13	4,90
18.	Peppers	4,90
19.	<b>Seafood salad</b> b,c,j (homemade) Octopus salad, Calamari salad, and Taramosalata	12,90
20.	Eggplant salad a,g as cream (homemade)	5,90
21.	<b>Chtipiti</b> <sup>g</sup> (hausgemacht) Spicy, slightly hot cheese cream	5,90





## **Warm Starters**

24.	<b>Potato-Rollis</b> <sup>g</sup> Filled with broccoli cream cheese, served with tzatziki	7,90
25.	<b>Zucchini and Eggplants</b> a,g Pan-fried in breadcrumbs, with tzatziki	7,90
26.	<b>Keftedakia</b> <sup>1,3,g</sup> Greek-style fried meatballs, served with Greek garlic sausage, stuffed grape leaves, fava beans, chtipiti, and tzatziki	9,90
27.	Fried Peppers (with garlic on request)	5,90
28.	<b>Gigantes</b> <sup>g</sup> (giant beans) gratinated with feta cheese	7,90
29.	Calamaris-Rings a,g,j Squid rings served with tzatziki	8,90
30.	<b>Dolmadakia</b> <sup>g</sup> Grape leaves filled with rice, with tzatziki	6,50
31.	Baked Feta Cheese g Topped with tomatoes and herbs	9,50
32.	Sautéed Mushrooms g With onions and tzatziki	7,50
912.	Breaded Mushrooms a,g with tzatziki	6,90
33.	Saganaki <sup>g</sup> Pan-fried breaded feta cheese	8,90
34.	Baby-Calamaris g,j Breaded, served with tzatziki	9,90
35.	<b>Broccoli</b> <sup>g</sup> in garlic and cream sauce	6,90
36.	<b>Spinach</b> <sup>g</sup> in garlic and cream sauce	6,90
38.	Omelette d,g with feta cheese and tomatoes	7,90
40.	Ouzo Starter Platter 9,13,a,g Greek garlic sausage, breaded feta cheese, suzukakia (Greek meatballs), bell peppers, and tzatziki	10,90
42.	Pan-fried Shrimps b with garlic	13,90





## Salads

Choice of dressing (homemade American dl or vinegar/oil)

45.	Turkey Salad  Mixed salad with grilled turkey strips	14,50
47.	Greek Farmer's Salad g	10,50
49.	Coleslaw greek style	5,50
50.	<b>Tomato Salad</b> 9,13 Fresh tomatoes with onions, bell peppers, and olives	5,50
51.	<b>Cucumber Salad</b> 9,13 Fresh cucumber slices with onions, bell peppers and olives	5,50
52.	<b>Bean Salad</b> <sup>9,13,k</sup> Fresh white and red beans with onions, bell peppers, garlic, and olives	6,50
53.	<b>Tuna Salad</b> <sup>c</sup> Mixed salad with tuna Pasta Choice of Spaghetti or Penne	12,50
	Pasta	
	Optional with spaghetti a,d or penne a,d	
43.	<b>Pasta with Shrimp</b> a,b,d With fresh garlic in herb-white wine sauce	15,90
54.	Pasta with Shrimp a,b,d In tomato sauce	15,90
55.	Pasta Carbonara 1,3,a,d,g In ham-cream sauce	10,90
56.	Pasta Gorgonzola <sup>a,d,g</sup> In Gorgonzola sauce	10,90
57.	<b>Pasta Napoli</b> <sup>a,d</sup> In spicy tomato sauce	9,90



# **Grill Specialties**

All dishes are served with fresh bread and salad.

58.	<b>Gyros</b> <sup>g</sup> Pork meat from the rotisserie with roasted potatoes and tzatziki sauce	14,50
60.	<b>Gyros Special</b> <sup>g</sup> In Metaxa cream sauce with roasted potatoes	14,90
63.	<b>Souvlaki of Pork Fillet</b> g Two skewers with roasted potatoes and tzatziki sauce	14,50
65.	<b>Gyros and Souvlaki</b> <sup>g</sup> Pork fillet skewer with roasted potatoes and tzatziki sauce	14,50
66.	<b>Greek Garlic Sausage</b> 1,3,9 With roasted potatoes, spinach-garlic, and tzatziki sauce	13,50
67.	Grilled Beef Liver a With fried onions, applesauce, and roasted potatoes	13,50
68.	<b>Bifteki</b> <sup>g</sup> Minced meat steak filled with feta cheese and tomatoes, served with roasted potatoes and tzatziki sauce	14,50
69.	<b>Gyros and Bifteki</b> <sup>g</sup> With rice and tzatziki sauce	15,50
105.	<b>Bifteki in Gouda Cheese Sauce</b> g Minced meat steak filled with feta cheese and tomatoes, served with roasted potatoes	15,90
70.	<b>Suzukakia</b> <sup>g</sup> 2 pieces Grilled minced meat steaks with rice and tzatziki sauce	13,90
106.	Suzukakia in Gouda Cheese Sauce g 2 pieces Minced meat steaks served with roasted potatoes	14,90
74.	<b>Gyros Cheese Special</b> g Gyros in Metaxa cream sauce, topped with cheese, and served with rice	15,90
76.	<b>Gyros á la Naxos</b> <sup>g</sup> With Gouda cheese sauce and roasted potatoes	14,90





# **Grilled Lamb Specialties**

All dishes are served with fresh bread and salad

77.	<b>Lamb Steak Gorgonzola</b> g With Gorgonzola sauce and roasted potatoes	18,90
78.	<b>Lamb Fillet</b> <sup>g</sup> 2 pieces With spinach in cream sauce and roasted potatoes	19,90
79.	<b>Lamb Fillet</b> <sup>g</sup> 2 skewers With peppercorn cream sauce and roasted potatoes	19,90
80.	<b>Lamb Souvlaki</b> <sup>g</sup> 2 Spieße Juicy grilled lamb skewers with tzatziki and roasted potatoes	18,90
81.	<b>Lamb Plate</b> <sup>g</sup> Lamb steak, lamb chop and lamb fillet with roasted potatoes and tzatziki	23,90
82.	<b>Lamb Fillet</b> <sup>g</sup> 2 pieces Served with broccoli in garlic, roasted potatoes, and tzatziki	19,90
83.	<b>Lamb Fillet Gorgonzola</b> <sup>g</sup> 2 pieces With Gorgonzola sauce and roasted potatoes	20,50
84.	Lamb Fillet Gigantes 2 pieces With large Greek beans and roasted potatoes	20,50
85.	<b>Lamb Fillet</b> <sup>g</sup> 3 pieces With broccoli in garlic cream sauce and roasted potatoes	23,90
88.	Lamb Rack Chops With Gigantes (large Greek beans) and fries	25,90
92.	Lamb Rack Chops g With roasted potatoes and tzatziki	24,50
93.	Lamb Rack Chops à la Diavolo g Spiced with tomatoes, mushroom sauce, onions, bell peppers, and roasted potatoes	25,90
94.	Lamb Fillet - Spicy Pan-Fried Pieces With garlic in herb-white wine sauce and roasted potatoes	23,90
913.	<b>Lamb Fillet</b> d,g 3 pieces With sautéed mushrooms, potato rolls, and Béarnaise sauce	23,90
154.	Lamb Fillet 3 pieces With a side of braised eggplants, zucchini, bell peppers, fresh tomatoes, garlic, and roasted potatoes	23,90
155.	Lamb Steak With a side of braised eggplants, zucchini, bell peppers, fresh tomatoes, garlic, and roasted potatoes	19,90



# **Beef Specialties from the Grill**

All dishes are served with fresh bread and salad

914.	<b>Rump Steak</b> <sup>d,g</sup> With sautéed mushrooms, potato rolls, and Béarnaise sauce	20,90
95.	Rump Steak With baked potato (sour cream or tzatziki) and broccoli with garlic	20,90
98.	<b>Filet Platter</b> Lamb fillet, pork fillet, and rump steak with broccoli and garlic, and roasted potatoes	22,90
99.	Rump Steak "Lady Gorgonzola" <sup>g</sup> With Gorgonzola sauce and roasted potatoes	21,90
101.	Rump Steak with Peppercorn Sauce <sup>g</sup> with roasted potatoes	20,90
102.	<b>Rump Steak with Shrimp</b> b,g With Metaxa cream sauce and roasted potatoes	25,90
	Pork Specialties from the Grill	
	All dishes are served with fresh bread and salad	
72.	Pan-Fried Spicy Pork Fillet <sup>g</sup> Pork fillet pieces in white wine sauce with garlic and roasted potatoes	16,90
108.	<b>Pork Fillet á la Diavolo</b> <sup>g</sup> Spiced with a hot seasoning, served with roasted potatoes and tzatziki	18,50
114.	<b>Baked Pork Fillet</b> <sup>g</sup> Tender pork fillet baked with cheese, served with rice	18,50
115.	<b>Pork Fillet Metaxa</b> <sup>g</sup> Pork fillet pieces with Metaxa in garlic cream sauce and roasted potatoes	18,90
116.	<b>Pan-Fried Pork Fillet</b> g  Pork fillet pieces with fresh mushrooms and bell peppers in ga cream sauce, served with a baked potato (sour cream or tzatzik	
118.	Pork Medallions <sup>g</sup> In green peppercorn cream sauce with fresh mushrooms, onions, and rice	18,90
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### **Grill Platters**

All dishes are served with salad, fresh bread a, and tzatziki g

119.	<b>Aphrodite Platter</b> <sup>g</sup> Lamb fillet, lamb steak and gyros, with roasted potatoes	19,90
120.	Acropolis Platter a,g Souvlaki, suzukakia, liver and gyros, with roasted potatoes	19,90
122.	Corfu Platter g Souvlaki, suzukakia and gyros, with roasted potatoes	17,90
123.	Calypso Platter <sup>g</sup> Pork fillet, lamb chop, suzukakia and gyros, with rice	20,90
124.	Socrates Platter <sup>g</sup> Pork fillet, souvlaki and gyros, with rice	17,90
126.	<b>Dionysus Platter</b> a,g  Pork fillet, liver and gyros, with gigantes and roasted potatoes	17,90
128.	Santorini Platter <sup>g</sup> Souvlaki, suzukakia, pork fillet and gyros, with roasted potatoes	18,90
129.	<b>Tinos Platter</b> 1,3,9 Suzukakia, garlic sausage and gyros, with roasted potatoes	17,90
130.	Hercules Platter g Pork fillet, rump steak, turkey and gyros, with roasted potatoes	20,90





# Grill Platters For Two Persons

All dishes are served with salad, fresh bread a, and tzatziki g

132.	<b>Zeus Platter</b> <sup>g</sup> for 2 persons 2 pork fillets, 2 souvlakia, 2 suzukakia and gyros, with roasted potatoes	40,50
133.	<b>Naxos Platter</b> <sup>g</sup> for 2 persons 2 rump steaks, 2 pork fillets, 2 souvlakia and gyros, with roasted potatoes	42,50
134.	<b>Mykonos Platter</b> 1,3,9 for 2 persons 2 souvlakia, 2 suzukakia, 2 garlic sausages and gyros, with rice	38,50
136.	<b>Ariadne-Platte</b> <sup>g</sup> for 4 persons 4 suzukakia, 4 turkey steaks, 4 pork fillets, 4 souvlakia and gyros, with rice	78,50

### **Poultry**

All dishes are served with fresh bread a and salad

137.	<b>Grilled Turkey Steak</b> <sup>g</sup> With rice and tzatziki	14,90
138.	<b>Turkey Steak Gorgonzola</b> g With Gorgonzola sauce and roasted potatoes	15,90
139.	<b>Chicken Breast</b> <sup>g</sup> With roasted potatoes and tzatziki	14,90
140.	Poultry Grill Platter <sup>g</sup> Turkey and chicken with French fries and tzatziki	16,50





# **Vegetarian Dishes**

145.	Greek Vegetable Stew With zucchini and eggplants, simmered in tomato sauce	11,50
147.	<b>Broccoli with Mushrooms</b> g Baked in cream sauce and topped with cheese	11,90
148.	<b>Spinach with Mushrooms</b> g Baked in cream sauce and topped with cheese	11,90
151.	<b>Vegetable Pan</b> With eggplants, zucchini, and bell peppers in a herb-white wine sauce	12,90
	Specialties from the Oven	
	All dishes are served with fresh bread a and salad	
181.	Lamb Shank with Eggplants With eggplants in tomato sauce	16,90
183.	Lamb Shank with Gigantes With large Greek beans	16,90
184.	Lamb Shank with Stifado With braised onions	16,90
189.	<b>Moussaka</b> a,g An oven-baked dish made with layers of eggplants, potatoes, minced beef and béchamel sauce	17,90
	Delicacies from the Sea	
	All dishes are served with fresh bread and salad	
190.	Fish Pan in Tomato Sauce b,c With shrimp, redfish fillet, and roasted potatoes	19,90
191.	Naxos-style Shrimp <sup>b</sup> Pan-fried in olive oil with fresh garlic and roasted potatoes	19,90
192.	<b>Grilled Shrimp</b> b 1kg (for 2 persons) With garlic sauce and roasted potatoes	39,50
193.	<b>Shrimp Pan-Fried in Oil</b> 9,13,b In herb-white wine sauce with bell peppers, peperoni, olives, whole garlic cloves and roasted potatoes	20,90
198.	Shrimp from the Pan b (peeled) With onions, fresh mushrooms, bell peppers, tomato sauce and roasted potatoes	20,90



### **Delicacies from the Sea**

All dishes are served with fresh bread a and salad

199.	<b>Grilled Shrimp</b> b,g With braised bell pepper strips, and a baked potato (choice of sour cream or tzatziki)	20,90
200.	<b>Shrimp Rustica</b> b,g (peeled) In cognac cream sauce with fresh mushrooms, onions, bell peppers and roasted potatoes	20,90
201.	Pan-Fried Breaded Shrimp b With dip and roasted potatoes	17,50
203.	<b>Grilled Calamari</b> <sup>g,j</sup> (natural squid) With rice, tzatziki, and garlic	17,50
204.	Pan-Fried Calamari Rings c,g,j With roasted potatoes and taramosalata (fish roe salad)	17,50
205.	<b>Redfish Fillet with Crab Cream Sauce</b> b,c Pan-fried with broccoli and garlic, served with rice	18,00
206.	Rhodes Fish Platter b,c,j Shrimp, redfish fillet, shrimp skewer, calamari rings with dip and roasted potatoes	21,90
210.	Grilled Trout <sup>c</sup> With roasted potatoes	14,50
216.	<b>Grilled Salmon Fillet</b> <sup>c</sup> With creamy spinach, green peppercorns, and roasted potatoes	20,90
217.	<b>Grilled Sea Bream</b> <sup>c</sup> With braised eggplants, zucchini, bell peppers and fresh tomatoes in garlic	19,90
915.	<b>Baby Calamari</b> a,g,j Breaded and served with tzatziki and French fries	17,90





### Fish Platters

All dishes are served with salad, fresh bread a, and tzatziki g

212.	<b>Medusa Fish Platter</b> a,b,c,g,j  Calamari rings, redfish fillet and shrimp with dip, served with roasted potatoes	20,90
214.	<b>Poseidon Fish Platter</b> a,b,c,g,j for 2 persons Shrimp, calamari rings, redfish fillet and 2 shrimp skewers, served with roasted potatoes	40,50
215.	<b>Piraeus Fish Platter</b> a,b,c,g,j for 4 persons 4 persons 78.50 4 shrimp, calamari rings, salmon fillet and 4 shrimp skewers, served with roasted potatoes	78,50
	Our Senior Plates	
	All dishes are served with fresh bread a and salad	A THE
801.	<b>Gyros</b> <sup>g</sup> With roasted potatoes and tzatziki	12,90
802.	<b>Gyros Special</b> <sup>g</sup> In Metaxa cream sauce with roasted potatoes	13,90
803.	<b>Pork Souvlaki</b> <sup>g</sup> Skewer with roasted potatoes and tzatziki	12,90
804.	<b>Greek Garlic Sausage</b> 1,3,g With roasted potatoes, spinach-garlic, and tzatziki	12,90
808.	<b>Grilled Turkey Steak</b> <sup>g</sup> With rice and tzatziki	13,50
809.	Pan-Fried Redfish Fillet ° With herb-tomato sauce	13,90
812.	<b>Redfish Fillet with Crab Cream Sauce</b> b,c,g Pan-fried with broccoli and garlic, served with rice	13,90
813.	<b>Fish Platter</b> a,b,c,j Shrimp skewer, redfish fillet and breaded calamari rings with garlic and roasted potatoes	14,90





# For our little guests

220.	<b>Gyros</b> with French fries	9,90
224.	Chicken Nuggets with French fries	8,90
225.	Suzukakia Grilled minced meat patties with French fries	9,50
228.	Spaghetti a,d or Penne a,d in tomato sauce	9,50
908.	<b>Schnitzel</b> a,d,g with French fries	9,90
	Side Dishes / Sauces	
230.	Rice	3,50
231.	Gigantes (large beans) in tomato sauce	4,90
232.	Broccoli with garlic	4,90
233.	Spinach	4,90
234.	<b>Baked potato</b> g with sour cream or tzatziki	5,50
235.	Eggplants in tomato sauce	4,90
236.	Croquettes	3,90
237.	French fries	3,50
238.	Roasted potatoes	3,90
270.	Sauces g (Metaxa, Naxos, Gorgonzola, Peppercorn)	3,90





# **Desserts**

240.	<b>Revani</b> a,d,g,h Greek semolina cake with ice cream	7,90
241.	<b>Halvas</b> d,g,m Greek specialty made from sesame and honey, served with vanilla ice cream	7,90
243.	<b>Chocolate Ice Cream</b> d,g With eggnog and whipped cream	7,90
245.	<b>Mixed Ice Cream</b> d,g 3 scoops (vanilla, chocolate, and strawberry)	7,50
247.	<b>Vanilla Ice Cream</b> d,g With hot cherries and whipped cream	8,90
248.	<b>Red Berry Compote</b> d,g With vanilla ice cream	6,90
249.	<b>Tartufo Bianco</b> a,d,e,g,h  White zabaglione truffle with chocolate shavings and whipped cream	7,90
250.	<b>Tartufo Schoko</b> <sup>a,d,e,g,h</sup> Chocolate zabaglione truffle with chocolate shavings and whipped cream	7,90
251.	<b>Ice Cream Cup Krokant</b> d,g,h  Vanilla ice cream, caramel, eggnog  and whipped cream	8,50
252.	<b>Chocolate Soufflé</b> <sup>a,d,g</sup> With vanilla ice cream and whipped cream	9,90
254.	<b>Greek Yogurt</b> g,h With walnuts and honey	6,90





# **Open Wines**

### White

	0,25 l	0,5 l
Country Wine n dry	5,50	11,00
Makedonikos n semi-dry	5,50	11,00
Imiglikos <sup>n</sup> sweet	5,50	11,00
<b>Moschofilero</b> n dry quality wine	6,90	13,80
<b>Retsina</b> <sup>n</sup> resin-flavored, quality wine (Malmatina)	7,50	15,00
Red		
Country Wine n dry	5,50	11,00
Makedonikos n semi-dry	5,50	11,00
Imiglikos <sup>n</sup> sweet	5,50	11,00
Cabernet Sauvignon n dry	7,50	15,00
Merlot <sup>n</sup> dry	6,90	13,80
Rosé		
<b>Rosé</b> <sup>n</sup> dry	5,50	11,00
Dessert Wines		
Mavrodaphne <sup>n</sup> red	7,00	14,00
Samos <sup>n</sup> white	7,00	14,00



## **Bottled Wines**

### White

<b>Techni Malagousia</b> <sup>n</sup> Explosive aroma, citrus fruits, and white fruits	0,71	29,50
<b>Chateau Lazaridis</b> n Pleasant acidity, clear fruity finish	0,71	31,00
<b>Biblia Chora</b> <sup>n</sup> Refreshing, balanced, pleasant acidity, aromatic aftertaste	0,71	34,00
<b>Gerovassiliou</b> <sup>n</sup> Aromas of basil, with an impressive fruit backgrand a subtle hint of green pepper. Fruity finish	0,7 l ound	30,90

### Red

<b>Enotria Gi</b> <sup>n</sup> Dry, smoked barrels, and sour cherries	0,71	44,00
<b>Chateau Lazaridis</b> <sup>n</sup> Fine, velvety taste with a long finish	0,71	31,00
<b>Mega Spileo</b> <sup>n</sup> Aromas of laurel, white pepper, gooseberry jam, licorice, vanilla, and chocolate	0,71	38,00

### Rosé

Techni Alipias Rosé <sup>n</sup>	0,71	29,00
Refreshing aroma of blackberry		
and nomegranate		





### **Draft Beers**

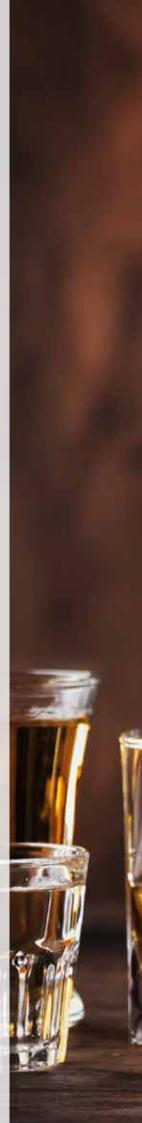
Drait beers		
	0,3 l	0,4 l
Bitburger Pilsener <sup>a</sup>	3,40	4,20
König Pilsener <sup>a</sup>	3,40	4,20
Alsterwasser <sup>a</sup>	3,40	4,20
	0,31	0,51
<b>TH König</b> <sup>a</sup> (dark Kellerbier)	3,70	5,40
<b>Bottled Beers</b>		
Benediktiner Weißbier a	0,51	4,90
also available as Non-Alcoholic	-,-	.,
Vitamalz Malzbier a	0,331	3,40
Bitburger a Non-Alcoholic	0,331	3,40
Aperitifs/Longdri	nks	
		4,50
Ouzo Special with Water		
Campari <sup>2</sup> with Soda		6,00
Campari <sup>2</sup> with Orange Juice		6,00
Martini white		4,50
Ouzo Amaretto		6,00
Ouzo Orange		6,00
Longdrinks		9,90
Whiskey Cola <sup>2,11</sup> , Bacardi Cola <sup>2,11</sup> , Rum Cola <sup>2,11</sup> Wodka Lemon <sup>3,10</sup> , Gin Tonic <sup>10</sup> , Korn Fanta <sup>2,3</sup>		
Would Lethon , offi Toffic , Kom Tarka		
Liqueurs		
		F 00
Amaretto	2 cl	5,00
Sambuca	2 cl	5,00
Sambuca	2 cl	5,00

Baileys

2 cl

6,00





3,90

4,50

6,00

4,50

7,00

5,00

5,00

5,50

7,00

5,00

3,20

3,50

2,90

3,90

4,50

4,50

3,20

3,50

5,90

3,20

4,50

4,50

4,00



### **Lunch Menu**

All dishes are served with a side salad and fresh bread a

Monday - Saturday from 11:30 AM to 2:30 PM

### **Vegetarian Dishes**

602.	Greek Vegetable Stew Zucchini and eggplant stewed in tomato sauce	10,90
727.	Broccoli Casserole with Mushrooms Broccoli and mushrooms with potatoes in creamy sauce	11,50
728.	<b>Baked Spinach</b> <sup>g</sup> Spinach in creamy sauce, baked with cheese	11,50
2	Pasta	
	Dishes Choice of Spaghetti a,d or Penne a,d	
601.	<b>Pasta Napoli</b> <sup>a,d</sup> Spaghetti in a spicy tomato sauce	9,50
717.	<b>Pasta con Scampi</b> a,b,d Pasta with prawns in a herb-white wine sauce	14,50





### Lunch Menu

All dishes are served with a side salad and fresh bread a

501.	<b>Gyros</b> <sup>g</sup> with roasted potatoes and Tzatziki	11,90
708.	<b>Gyros Special</b> <sup>g</sup> in Metaxa cream sauce with rice	12,40
709.	<b>Gyros Cheese Special</b> <sup>g</sup> in Metaxa cream sauce, baked with cheese, served with rice	13,40
	Oven, Pan, and Grill Dishes	
502.	<b>Souvlaki</b> <sup>g</sup> with Rice and Tzatziki	12,90
506.	<b>Bifteki</b> <sup>g</sup> Grilled minced meat patties filled with feta cheese and topped with a fried egg, served with rice and Tzatziki	13,50
507.	<b>Rumpsteak</b> <sup>g</sup> in pepper cream sauce, served with roasted potatoes	18,90
510.	Turkey Steak Gorgonzola g with Rice	12,90
511.	<b>Suzukakia</b> <sup>g</sup> 2 pieces Grilled minced meat patties with rice and Tzatziki	12,50
512.	Lamb Souvlaki g with Rice and Tzatziki	12,90
520.	<b>Lamb fillet</b> g with Gorgonzola Sauce and Rice	18,90
523.	Lamb fillet g with Pepper Cream Sauce and Rice	18,90
525.	Mixed Grill Plate <sup>g</sup> Souvlaki, lamb steak, and Gyros with roasted potatoes and Tzatziki	16,00
600.	<b>Moussaka</b> a,g Greek casserole with layers of eggplant, potatoes, minced meat, and Bechamel sauce	15,50
607.	<b>Pork Fillet from the Pan</b> <sup>g</sup> in garlic cream sauce with rice	14,00
610.	Chicken Breast Fillet g with roasted potatoes and Tzatziki	12,50



### **Lunch Menu**

All dishes are served with a side salad and fresh bread <sup>a</sup>

700.	<b>Athena Plate</b> <sup>g</sup> Pork fillet, Gyros, and grilled minced meat patties (Suzukakia), served with rice and Tzatziki	14,90
701.	<b>Crete Plate</b> <sup>g</sup> Chicken steak, pork fillet, liver and Gyros, served with rice and Tzatziki	15,90
703.	<b>Grilled Beef Liver</b> <sup>g</sup> Served with rice and Tzatziki	12,90
704.	Souvlaki à la Diavolo Spicy pork skewers served with rice	12,90
706.	<b>Pork Fillet</b> <sup>g</sup> From the pan with mushrooms in cream sauce, served with rice	14,50 ce
718.	Spicy Lamb Steak Diavolo Served with roasted potatoe	s 14,90
735.	<b>Turkey Medallions</b> g In green pepper cream sauce with onions, mushrooms, and ri	13,50 ce
736.	<b>Pork Medallions</b> g In green pepper cream sauce with onions, mushrooms, and rice	14,50
	Delicacies from the Sea	
504.	Delicacies from the Sea  Grilled Salmon Fillet c With spinach and roasted potatoes	17,50
	Grilled Salmon Fillet °	17,50 12,90
513.	Grilled Salmon Fillet <sup>c</sup> With spinach and roasted potatoes	
513. 604.	Grilled Salmon Fillet <sup>c</sup> With spinach and roasted potatoes  Calamari Rings <sup>a,j</sup> With roasted potatoes and dip	12,90
513. 604. 608.	Grilled Salmon Fillet <sup>c</sup> With spinach and roasted potatoes  Calamari Rings <sup>a,j</sup> With roasted potatoes and dip  Breaded Shrimp <sup>a,b</sup> With dip and rice  Pan-Fried Shrimp <sup>b</sup> In a herb and white wine sauce with bell peppers,	12,90 13,50
513. 604. 608.	Grilled Salmon Fillet <sup>c</sup> With spinach and roasted potatoes  Calamari Rings <sup>a,j</sup> With roasted potatoes and dip  Breaded Shrimp <sup>a,b</sup> With dip and rice  Pan-Fried Shrimp <sup>b</sup> In a herb and white wine sauce with bell peppers, onions and roasted potatoes  Pan-Fried Red Snapper Fillet <sup>b,c,g</sup>	12,90 13,50 13,50

Additives: 1) with preservatives, 2) with artificial colorings, 3) with antioxidants, 4) with sweeteners, 8) containing phosphates, 9) sulfured, 10) containing quinine, 11) containing caffeine, 12) with flavor enhancers, 13) blackened, 14) waxed.

Allergens: a) Gluten-containing cereals (wheat flour), b) Crustaceans, c) Fish, d) Eggs, e) Soy, f) Lupin, g) Milk and lactose, h) Tree nuts (walnuts), i) Peanuts, j) Mollusks, k) Celery, l) Mustard, m) Sesame seeds, n) Sulfur dioxide and sulfites.



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### **Opening Hours**

Monday - Friday: 11:00 AM - 2:30 PM, 5:00 PM - 11:00 PM Saturday, Sunday, and public holidays: 11:30 AM - 11:00 PM

www.instagram.com/naxos.norderstedt
 www.facebook.com/restaurant.naxos

All dishes are also available for takeout